

GROUP DINING





RESTAURANT PROFILE

The dead come to life at Borracha, located in Green Valley Ranch. A hand-painted floor and wraparound mural brings life to the intimate lounge and brings a festive vibe to the celebratory space. With a nod toward the famed Day of the Dead, Borracha offers Mexican-inspired dishes and features a drink menu with an abundance of cervezas, tequila and specialty cocktails to take the edge off. The menu is as seductive as the surroundings, featuring sharable plates, handmade tortillas, inventive burritos and entrees that would make any skeleton want come back to life.

VENUE FEATURES

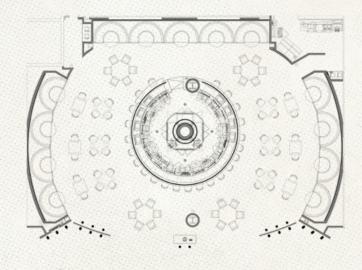
FULL VENUE BUYOUT AVAILABLE
STATE OF THE ART SOUND SYSTEM
FULL SERVICE BAR
16 FLAT SCREEN TV'S



SPACE AVAILABILITY

FEATURES

2850 SQ. FT
FULL VENUE: 116 SEATED
STANDING RECEPTION 150
16 FLAT SCREEN TV'S





Borracha exudes a fun atmosphere for groups of all sizes & occasions.



Our versatile space allows options for reception style or fully seated setups with flat screen TVs located throughout the venue.

Monday - Thursday: 4:00pm - 10pm Friday: 4:00pm - 11:00pm Saturday: 12pm - 11pm • Sunday: 11am - 10pm

PLATED DINNER I



SIGNATURE SALSA TRIO

Homemade Tomatillo, Arbol, and Guajillo Pineapple Salsa

CHICKEN QUESADILLA

Crispy Flour Tortilla, Mexican Cheese, Arbol Salsa, Cholula Sauce, All the Fixins

----- CHOICE OF ENTREE -----

Onsite Selection Available for Groups up to 20 People Entrees Must be Pre-Selected for Groups Over 20 People

GRILLED CHICKEN TACO

Choice of Crispy or Soft Flour or Corn, Achiote Marinated, Cheddar Jack Cheese, Cilantro Jalapeno Aioli

CHILI RELLENO

Blue Corn Crusted, Asadero & Jack Cheese Blend, Smoked Poblano & Red Chile Sauce Topped With Avocadoes, Fresno Chilies, Radishes, Cherry Tomatoes Pico, Sour Cream, Cotija Cheese

SLOW ROASTED PORK CARNITAS

Guacamole, Green Tomatillo Sauce, Soft Corn Tortilla

CHEF'S NIGHTLY DESSERT

\$48 PER PERSON



PLATED DINNER II

····· APPETIZERS ·····

TOSTADA SALAD

Romaine Lettuce in a Crispy Tortilla Bowl with Cherry Tomatoes, Red Bell Pepper, Cucumber, Deep Fried Flour Tortilla, Sliced Avocadoes And Cilantro Lime Vinaigrette

NACHOS

Jalapeno Cheese Sauce, Pico De Gallo, Arbol Salsa, Sour Cream, Pickled Red Onions And Jalapenos

----- CHOICE OF ENTREE -----

Onsite Selection Available for Groups up to 20 People Entrees Must be Pre-Selected for Groups Over 20 People

Served with Rice and Beans

FLAMING TEQUILA FAJITAS

Choice of Chicken or Steak

Corn / Four Tortillas, Sautéed Pepper & Onions, Chile Butter, Fresh Lime

CHILI RELLENO

Blue Corn Crusted, Asadero & Jack Cheese Blend, Smoked Poblano & Red Chile Sauce Topped With Avocadoes, Fresno Chilies, Radishes, Cherry Tomatoes Pico, Sour Cream, Cotija Cheese

CARNE ASADA STEAK TACOS

Choice of Crispy or Soft Flour or Corn, Sautéed Pepper & Onions, Chile Butter, Fresh Lime

SLOW ROASTED PORK CARNITAS

Guacamole, Green Tomatillo Sauce, Soft Corn Tortilla

CHEF'S NIGHTLY DESSERT

\$58 PER PERSON



PLATED DINNER III

----- APPETIZERS -----

SIGNATURE SALSA TRIO

Homemade Tomatillo, Arbol, and Guajillo Pineapple Salsa

BUBBLING CHEESE FUNDIDO

Asadero & Jack Cheese, House Made Chorizo, Guacamole, Pickled Red Onion, Cherry Tomato Pico

TOSTADA SALAD

Romaine Lettuce in a Crispy Tortilla Bowl with Cherry Tomatoes, Cucumbers, Bell Peppers, Avocado, Cilantro Lime Vinaigrette

•••••• CHOICE OF ENTREE

Onsite Selection Available for Groups up to 20 People Entrees Must be Pre-Selected for Groups Over 20 People

Served with Rice and Beans

GRILLED MAHI MAHI BROWN RICE BOWL

Brown Rice, Grilled Corn, Black Beans, Guacamole, Cherry Tomatoes Pico, Gochujang Sauce, Bean Sprout, Coleslaw Dressing

ACHIOTE CHICKEN BURRITO

Asadero & Jack Cheeses, Chile Arbol Sauce, Cilantro Jalapeno Aioli

CHILI RELLENO

Blue Corn Crusted, Asadero & Jack Cheese Blend, Smoked Poblano & Red Chile Sauce Topped With Avocadoes, Fresno Chilies, Radishes, Cherry Tomatoes Pico, Sour Cream, Cotija Cheese

BORRACHA FAJITAS

Choice Chicken or Grilled Steak (+\$5 Shrimp)
Sautéed Pepper & Onions, Chile Butter, Fresh Lime, Choice of Flour or Corn Tortillas with all The Fixins

CHEF'S NIGHTLY DESSERT

\$65 PER PERSON



SHARED FOR THE TABLE APPETIZERS

SIGNATURE SALSA TRIO

Homemade Tomatillo, Arbol, and Guajillo Pineapple Salsa

QUESO DIP

Jalapeno Cheese, Pico De Gallo, Corn Tortilla Chips

CLASSIC GUACAMOLE

Avocado, Garlic, Lime Cilantro, Cotija Cheese, Chips

\$21 PER PERSON



SHARED FOR THE TABLE APPETIZERS

CHOOSE 4

CLASSIC GUAC

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Avocado, Garlic, Lime Cilantro, Cotija Cheese

CHICKEN TAQUITOS

Poblano Cream Sauce, Sour Cream, Guacamole, Cotija Cheese, Cherry Tomatoes Pico

CHICKEN QUESADILLA

Crispy Flour Tortilla, Mexican Cheese, Arbol Salsa, Cholula Sauce, All the Fixins

BUBBLING CHEESE FUNDIDO

Asadero & Jack Cheese, House Made Chorizo, Guacamole, Pickled Red Onion, Cherry Tomato Pico

BEEF EMPANADAS

Cinnamon, Sofrito, Roasted Tomato Sauce

CRISPY DYNAMITE SHRIMP TACOS

Coconut Shrimp, Jicama Shells, Tomatillo Avocado Cream Sauce,
Sriracha Sauce, Pickle Red Onion
*Additional \$10 Per Person

\$35 PER PERSON



BEVERAGE OPTIONS

CONSUMPTION BAR

All beverages are based on consumption and added to the final bill.

Restrictions can be applied to limit what your quests can order.

DRAFT BEER & HOUSE MARGARITA PACKAGE

Two Hour Package of Draft Beer, House Margaritas, Soft Drinks, Juices, and Bottled Water

\$39 PER PERSON

ESSENTIALS BAR PACKAGE

Two Hour Package of House Brand Cocktails, Draft Beers, House Margaritas, House Red and White Wine, Soft Drinks, Juices, & Bottled Water

\$49 PER PERSON

PREMIUM BAR PACKAGE

Two Hour Package of Premium Brand Cocktails, Wines by the Glass, Draft and Bottled Beer, House Margaritas, Soft Drinks, Juices, and Bottled Water

\$59 PER PERSON

+7 PER PERSON

Bottled Water, Specialty Cocktails, Redbull

PREMIUM BRANDS

Premium Brand includes Premium Brands, House Red & White Wine, Imported & Domestic Beer, Evian Still & Sparkling Bottled Water, and Assorted Soda & Juice

Casamigos Blanco, Casamigo Reposado, Casamigos Anejo, Patron Blanco, Patron Repo, Don Julio Blanco, Don Julio Repo, Crown Royal, Jack Daniels, Jameson, Jim Beam, Bulleit Rye, Bulleit, Bombay Sapphire, Bombay, Tanqueray, Absolut, 50 Blue, Sky, Amaretto Disaronno, Baileys, Frangelico, Chivas Regal, Dewars White Label

SUPER PREMIUM BRANDS

Super Premium Brand includes all Premium and Super Premium Brands, House Red & White Wine, Imported & Domestic Beer, Evian Still & Sparkling Bottled Water, and Assorted Soda & Juice

Clase Azul Ultra, Clase Azul Anejo, Clase Azul Reposado, Clase Azul Plata, Dame Mas Repo, Patrón El Alto, Patrón El Cielo, Flecha Azul Blanco, Flecha Azul Reposado, Flecha Azul Anejo, Flecha Azul Cristalino, Don Julio 1942, Buffalo Trace, Gentleman Jack, Woodford, Blanton's, Elijah Craig, Impress Indigo, Tanqueray 10, Monkey 47, Botanist, Grey Goose, Belvedere, Chopin, Chopin Wheat, Stoli Elite, Absolut Elyx, Grand Marnier, Cointreau, FragelicoD'usse, Hennessy VS, Hennessy VSOP, Remy Martin 1738, Macallan 12yr, Macallan 25yr, Johnnie Walker Black

Red bull, shots, champagne and tableside mixology are not included in any open bar packages. Red bull and specialty cocktails are available at an additional \$7.00 Per person. Tray-passed cocktails can be added to any event for a maximum of 30 minutes.

Non-Alcoholic Beverage is Included in all Bar Packages Bar Packages do not include Shots, Martini, Redbull, or Bottled Water. Each Bar Package is based on up to 2 hours of service. Bar Packages are Applicable to the Entire Group Guarantee.

*Menu Items are Subject to Change without notice. Based on Availability. Menu does not include beverages.

All non-exclusive group menus and full-venue buyouts are subject to prevailing tax, 19% gratuity and a 6% large party service fee.

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